

FEES AND CHARGES

(Subject to change prior to event confirmation)

1. Usage Fee:

Includes use of the Main Residence or Carriage House, and use of our standard glassware, dishware, flatware, banquet tables & chairs, linens, and an on-site event coordinator.

Non-profit Organizations & Government Agencies

(You must provide your non-profit tax identification number)

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$250	\$500
51 + guests	\$400	\$800

Corporate and Personal

	Tuesday through mid-day Friday	Mid-day Friday through Saturday evening
0-50 guests	\$500	\$1,000
51 + guests	\$800	\$1,600

- 2. Labor, Service, and non-alcoholic beverage, per-person:** **\$7.25**
For beverage service, please choose either Coca-Cola products or Sparkling Apple Punch. Coffee will be served upon the request of your guests.

- 3. Security Fee (Carriage House only – 2 hour minimum), per-hour:** **\$56.40**

- 4. Per person / per item food prices are found on the following pages.**

- 5. Miscellaneous fees and charges that may apply:**

State Holiday Surcharge	\$400.00
Additional Event time, per hour	\$100.00
Additional Set-up time, per half hour	\$ 75.00
47" LCD TV	\$175.00
DVD Player	\$ 25.00
Multimedia Projector	\$ 75.00
Lectern, Microphone	\$ 50.00 - 150.00

Hors d'oeuvre Menu

- Please choose between 4 and 7 items.
- Food is placed on a self-serve buffet table.
- Upon advance request, the wait staff will pass items marked with an asterisk. Additional charges may apply.
- Assorted Sweets are provided and served at all Receptions for no additional charge.

\$2.00 per person / per item

Herbed Cheese Torta made with Sun Dried Tomato and Basil Pesto, served with Green and Black Olives, assorted Peppers and Crackers

Presentation of Diced Seasonal Fruits and Fresh Berries

Breaded Chicken Strips served with a Buffalo Wing Style Hot Sauce

Smoked Salmon Pâté served with Mini Toasts

Spicy Breaded Cheese Ravioli with Marinara Dipping Sauce

Warm Parmesan Artichoke Dip served with sliced French Bread

Sweetened Nut Glazed Brie served with Sliced Baguettes, Dates, Figs, Dried Plums and Apricots

Beef Taquitos served with Guacamole, Salsa and Sour Cream

Mini-Chicken Tacos served with Guacamole, Salsa and Sour Cream

Warm Crab Dip served with Crusty French Bread

Presentation of Assorted Domestic Cheeses & Crackers garnished with Nuts and Dried Fruits

Presentation of Fresh Garden Vegetables with Assorted Dips

*Tangy Artichoke Bacon Spread served on a Toasted Crostini, dusted with Paprika Powder

*Blueberry & Jalapeño Jelly, and Chèvre Goat Cheese served on a Crostini,
garnished with Fresh Cilantro

*Chicken Egg Rolls with a Sweet and Sour savory Dipping Sauce

*Spicy Barbecue Beef Meatballs

*Mini Traditional Style Pizza portions, made with Tomato Sauce, Mozzarella Cheese and Pepperoni

*Mini Pizza portions made with Chèvre Goat Cheese, Basil Pesto, Black Olives and Artichokes

*Crispy Tortilla Triangles topped with Spicy Pinto Bean Salsa and a Melted Mexican Cheese blend

*Baby Dutch Potatoes filled with a blended Cheese mixture, garnished with Sour Cream and fresh Chives

\$2.75 per person / per item

Pork Pot Stickers served with a Sweet and Spicy Plum Dipping Sauce

Southwest Style Chicken Egg Rolls

*Mexican Shrimp Cocktail Tartlets

*Lemon Marinated Tortellini Skewers with Sun-Dried Tomato & Fresh Basil

*Traditional Jumbo Shrimp Cocktail

*Belgian Endive with Gorgonzola Cheese, garnished with Grapes and Walnuts

*Skewered Chicken Bites, marinated in a Lime and Green Chili Peppers sauce, served with an Avocado Crème Dip

*Light Curry Chicken Salad served in a Filo Pastry Cup

*Strawberries stuffed with Tomato Preserves, drizzled with Reduced Balsamic Vinegar, and garnished with Candied Orange Rind

*Mini Corncakes topped with Spicy Mango Salsa and Sour Cream

*Thai Sweet and Spicy Shrimp Cilantro Tartlets

*Cucumber and Salmon Purée Bites

*Crispy Tortilla Triangles topped with fresh Chorizo Salsa and Cilantro Yogurt topping

\$3.50 per person / per item

Mushrooms Caps stuffed with your choice of Spicy Italian Sausage, Pesto and Chèvre Goat Cheese, or Seasoned Crabmeat

Smoked Salmon Platter including Salmon Rolls, Sliced Salmon, Mini Bagel pieces, diced Onions, Sour Cream, crumbled Egg and Capers

Mini Croissant Cocktail Sandwiches of Turkey, Ham, and Roast Beef

*Sesame-Soy Glazed Beef Tenderloin Bites, skewered with roasted red pepper and scallion

*Minted Leg of Lamb Bites, skewered and served with traditional Mint Dipping Sauce

*Mini Dill Scones with Smoked Colorado Trout and Horseradish Crème

*Smoked Salmon Tartlets with Lime, Sour Cream, Cracked Black Pepper and Chives garnish

*Beef Tenderloin Sandwiches